SAMSUNG

Toast & Bake Microwave Oven
Owner's Manual

MT1099STD

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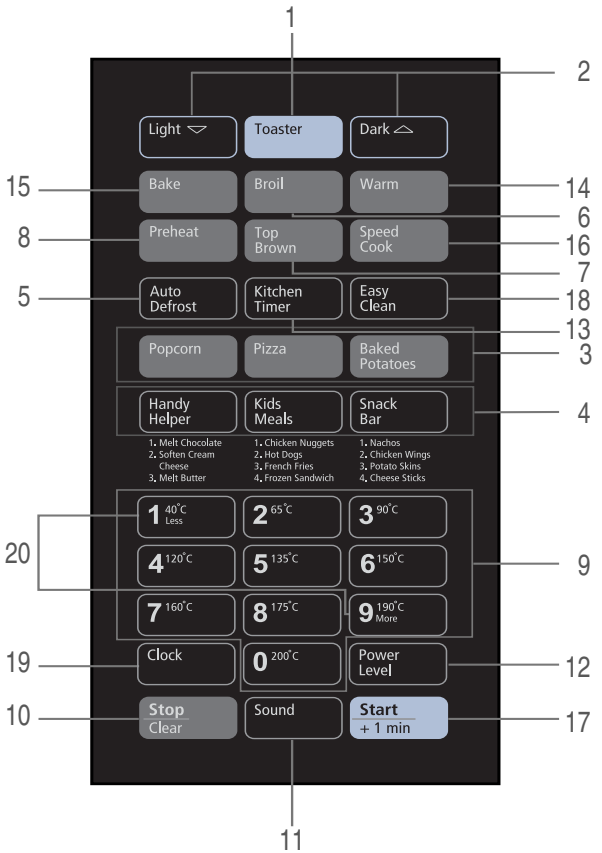
Control Panel



1. Toaster Start Button
2. Toasting Adjustment Button
3. Instant Cook Buttons
4. Handy Helper, Kids Meals, Snack Bar
5. Auto Defrost
6. Broil
7. Top Brown
8. Preheat
9. Number/Cooking Temperature Buttons
10. Stop/Clear
11. Sound
12. Power Level
13. Kitchen Timer
14. Warm
15. Bake
16. Speed Cook
17. Start/ +1 Min
18. Easy Clean
19. Clock
20. More/Less

Accessories

Unpack your oven and check to make sure that you have all the parts shown here. If any part is missing or broken, call your dealer.

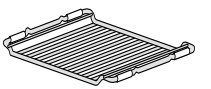
microwave oven

glass tray

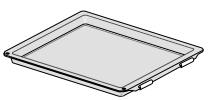
roller guide ring

instruction manual

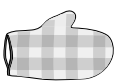
card warranty



metal wire rack (DE97-00318B)



tray baking (DE97-00327A)



Glove oven (DE63-00123B)

✉ The white plastic tubing on the crumb tray and wire rack must not be removed.

Using this Instruction Booklet

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain much valuable information on cooking with your microwave oven:

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

Inside the cover you will find a quick look-up guide explaining four basic cooking operations:

- ***Cooking food***
- ***Auto Power Defrosting of food***
- ***Grilling food***
- ***Adding extra cooking time***

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The step-by-step procedures use three different symbols.

Important **Note** **Caution**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

1. Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
2. Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
3. Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:
   (1) Door, door seals and sealing surfaces
   (2) Door hinges (broken or loose)
   (3) Power cable
4. The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

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IMPORTANT SAFETY INSTRUCTIONS. READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.
2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers
     Ex) Baby food jars
   - Airtight food.
     Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.
3. **DO NOT** operate the microwave oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times.
   The water will absorb the microwaves if you accidentally set the oven going when it is empty**.**
4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason**:** The cloths or paper may catch fire as hot air is evacuated from the oven.
5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish.The dishes are therefore hot.
6. **DO NOT** touch heating elements or interior oven walls.
   Reason**:** These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply

Safety Precautions (continued)

8. Take particular care when heating liquids and baby foods.
- ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
- Stir during heating, if necessary, and ALWAYS stir after heating.
- Take care when handling the container after heating. You may burn yourself if the container is too hot.
- A risk of delayed eruptive boiling exists.
- To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.

Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.

- In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- ALWAYS check the temperature of baby food or milk before giving it to the baby.
- NEVER heat a baby's bottle with the teat on, as the bottle may explode if overheated.

9. Be careful not to damage the power cable.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
- Do not operate this appliance if it has a damaged power cable or plug.

10. Stand at arm's length from the oven when opening the door.
Reason**:** The hot air or steam released may cause scalding.

11. Keep the inside of the oven clean.
Reason**:** Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.

12. You may notice a "Clicking" sound during operation(especially when the oven is in defrosting).
Reason**:** This sound is normal when the electrical power output is changing.

13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate the oven normally after letting it stand for over 30 minutes.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

- ***WARNING:***

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:

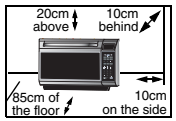
Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

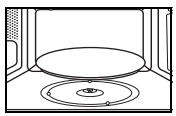
Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Installing Your Microwave Oven

Place the oven on a flat, level surface that strong enough to safely bear the weight of the oven.



1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above and 85 cm(33 inches) of the floor.



2. Remove all packing materials inside the oven.
Install the roller ring and turntable.
Check that the turntable rotates freely.

3. This microwave oven has to be positioned so that plug is accessible.

☛ **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

☛ For your personal safety, plug the cable into a 3-pin, 230 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

☛ **Do not** install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

What to Do if You are in Doubt or Have a Problem

If you have any of the problems listed below try the solutions given.

- This is normal.
  - Condensation inside the oven
  - Air flow around the door and outer casing
  - Light reflection around the door and outer casing
  - Steam escaping from around the door or vents
- The oven does not start when you press the **Start/+1 Min** button.
  - Is the door completely closed?
- The food is not cooked at all
  - Have you set the timer correctly and/or pressed the **Start/+1 Min** button?
  - Is the door closed?
  - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?
- The food is either overcooked or undercooked
  - Was the appropriate cooking length set for the type of food?
  - Was an appropriate power level chosen?
- Sparking and cracking occur inside the oven (arcing)
  - Have you used a dish with metal trimmings?
  - Have you left a fork or other metal utensil inside the oven?
  - Is aluminium foil too close to the inside walls?
- The oven causes interference with radios or televisions
  - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.To solve this problem, install the oven away from televisions, radios and aerials.
  - If interference is detected by the oven's microprocessor, the display may be reset.To solve this problem, disconnect the power plug and reconnect it. Reset the time.

✉ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

Setting Up Your Microwave Oven

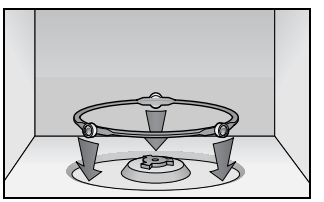
1 Place the oven on a flat, sturdy surface and plug the cord into a grounded outlet. Once plugged in, the display on your oven will show:

Make sure there is adequate ventilation for your oven by leaving at least four inches of space behind, above, and to the sides of the oven.

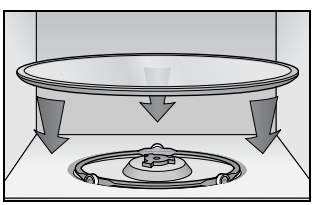
2 Open the oven door by pulling the handle at the top of the door.

3 Wipe the inside of the oven with a damp cloth.

4 Place the pre-assembled ring in the indentation in the center of the oven.



5 Place the glass tray on top of the ring so that the three glass tabs in the center of the tray fit securely into the tabs on the floor of the oven.



Setting the Clock

1 Press the **Clock** Button. The display will show:

2 Use the Number buttons to enter the current time. You must press at least three numbers to set the clock. For example, if the current time is 5:00, enter 5,0,0.

3 Press the **Clock button** again. A colon will blink, indicating that the time is set.

*If there is a power interruption, you will need to reset the clock. You can check the current time while cooking is in progress by pressing the **Clock** button.*

Using the Stop/Clear Button

The **Stop/Clear** button allows you to clear instructions you have entered. It also allows you to pause the oven's cooking cycle, so that you can check the food.

- To pause the oven during cooking: press **Stop/Clear** once. To restart, press **Start**.
- To stop cooking, erase instructions, and return the oven display to the time of day: Press **Stop/Clear** twice.
- To clear instructions you have just entered: press **Stop/Clear** once, then re-enter the instructions.
- To cancel a timer setting: press **Stop/Clear** once.
  - ☛ **Upon completion of cooking operation, if the oven temperature has risen above 120°C, the fan will automatically continue running for 3 minutes. To stop the fan, press the Stop/Clear key.**

Using the Instant Cook Buttons

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1 Press the **Instant Cook** button corresponding to the food you are cooking (for example, **Popcorn**). The display shows the first serving size:

2 Press the button repeatedly to select the serving size you want. The display will cycle through all available serving sizes. Once you select the correct serving size, the microwave will begin cooking automatically.

Instant Cook Chart

Item	Weight	Remarks
Popcorn	100g 85~100g	• Use one microwave-only bag of popcorn. • Use caution when removing and opening hot bag from oven.
Pizza Reheat	1 Slice 2 Slice 3 Slice	• Put the pizza on a microwave-safe plate with wide end of slice towards the outside edge of the plate. • Do not let slices overlap. Do not cover. • Before serving, let stand 1-2 min.
Baked Potatoes	1 EA 2 EA 3 EA 4 EA 5 EA 6 EA	• Prick each potato several times with fork. • Place on turntable in spoke-like fashion. • Remove from oven, wrap in foil and let stand 3-5 min.

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Using the Handy Helper Button

1. Press the **Handy Helper** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Handy Helper** button repeatedly to select the item you want.(Refer to the **Handy Helper Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the **1** or **2** button to select the serving size. Only “**1**” serving size is available for Soften Cream Cheese and Melt Chocolate items.(Refer to the **Handy Helper Chart** below for the serving)
3. Press the **Start** button to begin cooking.

Handy Helper Chart

Item	Code	Serving Size	Remarks
Melt Chocolate	A-1	1 cup chips	• Place chocolate chips in a microwave-safe dish. • Stir well at half time when the oven beeps, and re-start the oven.
Soften Cream Cheese	A-2	1 package (230g)	• Unwrap cream cheese and place on microwave-safe dish. • Let stand 1-2minutes.
Melt Butter	A-3	1 stick (110g) 2 sticks (230g)	• Remove wrapping and cut butter in half vertically. • Place butter in dish, cover with wax paper. • Stir well after finishing and let stand 1-2 minutes.

✉ **Melt chocolate** - Unless stirred at half time, the Chocolate keeps its shape even when heating time is over.

Using the Kids Meals Button

1. Press the **Kids Meals** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Kids Meals** button repeatedly to select the item you want.(Refer to the **Kids Meals Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the **1** or **2** button to select the serving size. (Refer to the **Kids Meals Chart** below for the serving.)
3. Press the **Start** button to begin cooking.

Kids Meals Chart

Item	code	Serving Size/ Weight	Remarks
Chicken Nuggets	A-1	110~140g 170~200g	• Put a paper towel on top of plate and arrange nuggets in spoke fashion on paper towel. • Do not cover. Let stand 1 minute.
Hot Dogs	A-2	2 EA 4 EA	• Prick hot dogs, place on plate. When the oven beeps, add buns and re-start the oven.
French Fries	A-3	110~140g 170~200g	• Place 2 paper towels on plate and arrange french fries on towels, do not overlap. • Blot with additional paper towel after removal from oven.
Frozen Sandwich	A-4	2 Serving 4 Serving	• Place frozen sandwich in susceptor "sleeve" (which is in package) and put on plate.

✉ **Hot Dogs** - For the best texture, buns should be added to hot dogs when the oven beeps.

Using the Snack Bar Button

1. Press the **Snack Bar** button corresponding to the food you are cooking. The display shows “A-1”(code of item). Press the **Snack Bar** button repeatedly to select the item you want.(Refer to the **Snack Bar Chart** below)
2. Press the **Number** button to select the serving size you want. You can press the **1** or **2** button to select the serving size. Only the **1** serving size is available for Nachos. (Refer to the **Snack Bar Chart** below for the serving)
3. Press **Start** button to begin cooking.

Snack Bar Chart

Item	code	Serving Size/ Weight	Remarks
Nachos	A-1	1 serving	• Place tortilla chips on plate without overlapping. • Sprinkle evenly with cheese. • Contents : -2 cups tortilla chips -1/3 cup grated cheese
Chicken Wings	A-2	140~170g 200~230g	• Use pre-cooked, refrigerated chicken wings. • Place chicken wings around plate in spoke fashion and cover with wax paper.
Potato Skins	A-3	2 Serving 4 Serving	• Cut cooked potato into 4 even wedges. Scoop or cut out potato flesh, leaving about 1/4" of skin. • Place skins in spoke fashion around plate. • Sprinkle with bacon, onions and cheese. Do not cover.
Cheese Sticks	A-4	2 Serving 4 Serving	• Place cheese sticks on plate in spoke fashion. • Do not cover.

Using the Start/+1 Min. Button

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This button offers a convenient way to heat food in one-minute increments at the High power level.

1 Press the **Start/+1 Min.** button once for each minute you wish to cook the food. For example, press it twice for two minutes. The time will display, and the oven starts automatically.

Add minutes to a program in progress by pressing the **Start/+1 Min.** *button for each minute you want to add.*

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Defrosting Automatically

To thaw frozen food, set the weight of the food and the microwave automatically sets the defrosting time, power level and standing time.

1 Press the **Auto Defrost** button. The display shows “0.2kg”.

2 To set the weight of your food, press the **Auto Defrost** button repeatedly. The Auto Defrost button will increase the weight by 0.2Kg up to 2.6kg if you are using metric measurement.

You can also use the number buttons to enter the weight of the food directly.

The oven calculates the defrosting time and starts automatically. Twice during defrosting, the oven will beep to let you know to turn the food over.

3 Press the **Stop/Clear** button, open the oven door, and turn the food over.

4 Press the **Start** button to resume defrosting.

• ***See page 22 for the Auto Defrosting Guide.***

Setting Cooking Times & Power Levels

Your microwave allows you to set up to two different stages of cooking, each with its own time length and power level. The power level button lets you control the heating intensity from Warm(1) to High(0).

One-stage Microwave Cooking

For simple one-stage cooking, you only need to set a cooking time. The power level is automatically set to High. If you want to set the power to any other level, you must set it using the **Power Level** button.

1 Use the **Number** buttons to set a cooking time. You can set a time from one second to 99 minutes, 99 seconds. **For example, to set 20 minutes, enter 2, 0, 0, 0.**

2 If you want to set the power level to something other than High, press the **Power Level** button, then use the **Number** buttons to enter a power level.

Power Levels:

1 = PL:10(Warm)	6 = PL:60(Simmer)
2 = PL:20(Low)	7 = PL:70(Medium high)
3 = PL:30(Defrost)	8 = PL:80(Reheat)
4 = PL:40(Medium low)	9 = PL:90(Sauté)
5 = PL:50(Medium)	0 = PL:Hi(High)

3 Press the **Start** button to begin cooking. If you want to change the power level, press **Stop/Clear** before you press **Start**, and re-enter all of the instructions.

Setting Cooking Times & Power Levels (continued)

Setting Cooking Times & Power Levels, continued

Some recipes require different stages of cooking at different temperatures. You can set up to two(2) stages of cooking when microwaving.

Multi-stage Cooking

1 Follow steps 1 and 2 in the “One-Stage Cooking” section on the previous page.

When entering more than one cooking stage, the **Power Level** button must be pressed before the second cooking stage can be entered.

To set the power Level at High for a stage of cooking, press the **Power Level** button twice.

2 Use the number buttons to set a second cooking time.

3 Press the **Power Level** button, then use the number buttons to set the power level of the second stage of cooking.

4 Press **Start** to begin cooking.

You can check the Power Level while cooking is in progress by pressing the **Power Level** button.

Using the Kitchen Timer

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1 Press the **Kitchen Timer** button.

2 Use the **Number** buttons to set the length of time you want the timer to run.(max. time 99 min. 99 sec.)

(If you do not press the **Start** button, after 5 seconds, the “**Start**“ indicator will blink.)

3 Press **Start** to begin Kitchen Timer.

4 The display counts down and beeps when the time has elapsed. After preheating, press the Stop/Clear button before baking.

✉ The microwave does not turn on when the Kitchen timer is used.

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Toaster

1 Place the food on the wire rack. Then place wire rack with food on the top shelf of the oven. Place the crumb tray on the bottom shelf.

2 Set the **Toasting Adjustment** to the desired position by using Light ▽ Dark △ buttons.

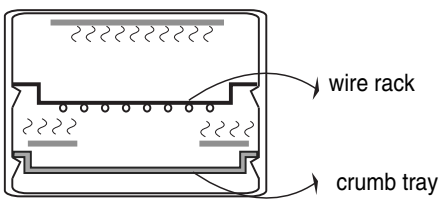
The display will be changed from " t-1 " to " t-7 ".

The Toaster program keep last Adjustment in memory.

3 Press the **Toaster Button** to begin toasting.

☛ **Upper Heater and Lower Heater operate simultaneously.**

(If you want to clear the operation, press the **Stop/Clear** button twice.)



☛ **This oven will toast up to 4 slices of bread.**

Preheat

Some recipes may call for preheating the oven before cooking. To preheat the oven,

1 Press the **Preheat** button.

2 Use the **Number** buttons to set a **Temp** up to 200 °C.

(If you do not press the **Start** button,after 5 seconds, the "**Start**" indicator will blink.)

(The temperature choices are located on the number buttons.)

3 Press the **Start/+1 Min** button.

4 After preheating, press the **Stop/Clear** button before baking.

☛ **The Upper Heater and Lower Heater operate simultaneously.**

☛ **The desired temperature will be maintained for 10 minutes; it is then switched off automatically.**

Baking

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You can bake in your Samsung Toast & Bake Microwave oven. Baking uses all coils (Upper, Lower) to cook and brown the food. When baking, place the food on the crumb tray and preheat before cooking.

When the top & bottom heaters reach the selected temperature, the heaters will cycle on and off for even heating.

1 Press the **Bake** Button.

2 To set the cooking temperature, press the **Number** buttons. Your oven can Bake at temperatures up to 200°C. To maintain a constant temperature, the oven door should be kept closed as much as possible while cooking.

3 Press the **Bake** button again.

4 Use the Number buttons to set a cooking time. (max. time 45 min.)

(If you do not press the **Start** button,after 5 seconds, the "**Start**" indicator will blink.)

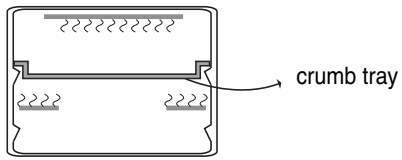
5 Press the **Start/+1 Min** button to start.Press the **Start/+1 Min** button again for additional Baking time, if desired.

☛ **The Upper Heater and Lower Heater operate simultaneously.**

If you want to clear the function, press the **Stop/Clear** button twice

To pause the function, press the **Stop/Clear** button once.

To resume cooking. Press **Start**.



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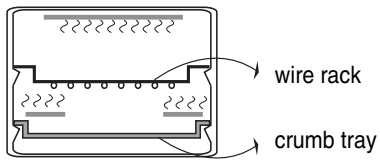

- **During baking, the food may rise, becoming too close to the heaters, which may cause the food to overcook or burn.**
- **Baking larger dense food items, such as cakes or brownies, is not recommended in this oven.**
- **For best results when baking, try to place the food toward the center of the crumb tray.**

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Warming

You can keep food warm for up to one hour.

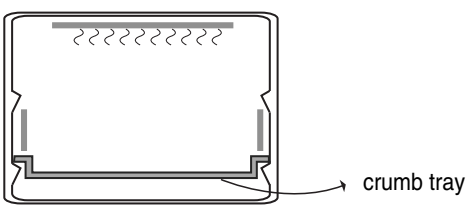
1 Press the **Warm** button.

2 Use the **Number** buttons to set a warming time.
(max. time 60 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

- **The Upper Heater operates only.**
- **The Upper Heater will cycle on and off to keep food warm.**



Top Browning

You can Top Brown in your Samsung Toast & Bake Microwave Oven. The upper heater is used to evenly brown open-faced sandwiches, cheese toppings, and hor d' ouevres.

1 Press the **Top Brown** button.

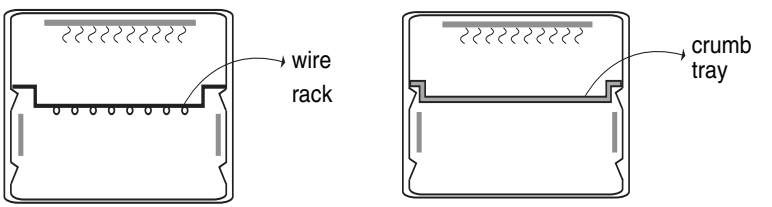
2 Use the **Number** buttons to set a cooking time.
(max. time 45 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

- **The Upper Heater operates only.**

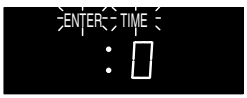
or



Broiling

You can broil in your Samsung Toast & Bake Microwave oven. Broiling uses heating coils to cook and brown the food. When broiling, use the **Crumb Tray** and **Wire Rack** together.

1 Press the **Broil** button .

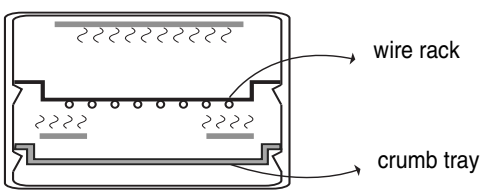


2 Use the **Number** buttons to set a cooking time.
(max. time 45 min.)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start** button to begin broiling.

☛ **The Upper Heater and Lower Heater operate simultaneously.**



Speed Cooking

The speed cooking feature allows you to cycle automatically between microwave and heater cooking for food that is moist as well as crisp and brown. Speed Cook 3 is ideal for large foods that require a long cooking time when prepared in a conventional oven, such as casseroles.

To use speed cooking,

1 Press the **Speed Cook** button repeatedly to select the speed cook mode you want.

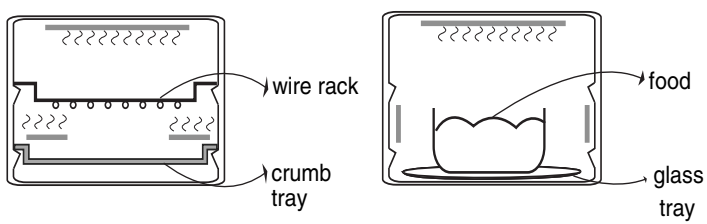
(SC-1 => SC-2 => SC-3)

2 Use the Number buttons to set a cooking time.
(max. time 60 min. for all modes)

(If you do not press the **Start** button, after 5 seconds, the "**Start**" indicator will blink.)

3 Press the **Start/+1 Min** button.

SC-1/ SC-2 or SC-3



- For menu recommendations using this time-saving feature, please refer to pages 25~28, **Guide for Cooking with Heater**.

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Switching the Beep Sound On/Off

You can switch the Beep Sound off whenever you want.

1 Press the **Sound** button. The display shows “ON”.(“START” will flash)

2 Press the **Sound** button again to turn the volume off. The display shows:”OFF”.(“START” will flash)

3 Press the **Start/+1 Min** button.

The display returns to the time of day or “ :0 “.

Using the More/Less Buttons

The **More/Less** buttons allow you to adjust pre-set cooking times.

Use the **More/Less** button only after you have already begun cooking.

The **More/Less** feature cannot be used with the **Auto Defrost** button.

1 To ADD more time to an automatic cooking procedure: Press the **More**(9) button.

2 To REDUCE the time of an automatic cooking procedure: Press the **Less**(1) button.

*If you wish to increase/decrease in the **Time Cook** mode in 10 sec intervals(10, 20, 30...) press the More(9) or Less(1) button.*

Using the Easy Clean Button

This function rotates the lower Heaters for convenient inside cleaning.

1 Press the **Easy Clean** button.

Lower Heaters rotate into a horizontal position.

2 After cleaning, repeat step 1 above or press **Stop/Clear** button.

☛ **Operates only when door is opened.**

Demonstration Mode

You can use the Demonstration Mode to see how your oven operates without oven heating.

1 Hold the “**0**” button and then press the “**1**” button.

To turn demo mode off, repeat step 1 above.

Setting the Child Protection Lock

You can lock your microwave oven so it can not be used by unsupervised children.

1 Hold the “**0**” button and then press the “**2**” button.

At this point, the microwave oven can not be used until it is unlocked. To unlock it, repeat step 1 above.

Cookware Guide

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To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ :Recommended
✓✗:Use Caution
✗ :Unsafe

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Cooking Utensils

Recommended Use for microwave functions

- **Glass and glass-ceramic bowls and dishes :** Use for heating or cooking.
- **Microwave browning dish :** Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.
- **Microwavable plastic wrap :** Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.
- **Wax paper :** Use as a cover to prevent spattering.
- **Paper towels and napkins :** Use for short-term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.
- **Paper plates and cups :** Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.
- **Thermometers :** Use only those labeled “Microwave Safe” and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

- **Aluminum foil :** Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.
- **Ceramic, porcelain, and stoneware :** Use these if they are labeled “Microwave Safe.” If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.
- **Plastic :** Use only if labeled “Microwave Safe.” Other plastics can melt.
- **Straw, wicker, and wood :** Use only for short-term heating, as they can be flammable.

Not Recommended

- **Glass jars and bottles :** Regular glass is too thin to be used in a microwave, and can shatter.
- **Paper bags :** These are a fire hazard, except for popcorn bags that are designed for microwave use.
- **Styrofoam plates and cups :** These can melt and leave an unhealthy residue on food.
- **Plastic storage and food containers :** Containers such as margarine tubs can melt in the microwave.
- **Metal utensils :** These can damage your oven. Remove all metal before cooking.

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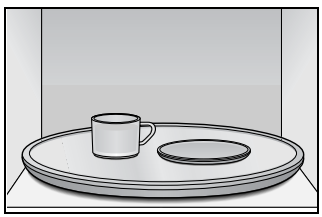
Testing Utensils

If you are not sure whether a dish is microwave-safe or not, you can perform this test:

1 Fill a glass measuring cup with water and put it inside your oven, next to the dish you want to test.



2 Press the Start +1 min button once to heat them for one minute at High power.

The water should be warm and the dish you are testing should be cool. If the dish is warm, then it is absorbing microwave energy and is not acceptable for use in the microwave.

Cooking Techniques

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

- Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

- Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

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Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

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General Tips

- Dense foods, such as potatoes, take longer to heat than lighter foods. Foods with a delicate texture should be heated at a low power level to avoid becoming tough.
- Altitude and the type of cookware you are using can affect cooking time. When using a new recipe, use the minimum cooking time and check the food occasionally to prevent overcooking.
- Foods with a non-porous skin or shell, such as potatoes, eggs, or hot dogs, should be pierced to prevent bursting.
- Frying with heating oil or fat is not recommended. Fat and oil can suddenly boil over and cause severe burns.
- Some ingredients heat faster than others. For example, the jelly inside a jelly doughnut will be hotter than the dough. Keep this in mind to avoid burns.
- Home canning in the microwave oven is not recommended because all harmful bacteria may not be destroyed by the microwave heating process.
- Although microwaves do not heat the cookware, the heat is often transferred to the cookware. Always use pot holders when removing food from the microwave and instruct children to do the same.

General Tips for the Heater Features

- Many foods, such as convenience foods, can be successfully prepared in the Toast & Bake Microwave Oven. Please follow the manufacturer's package directions carefully for best results.
- Please check your food before the time is up. You may need to adjust the time for best results or personal preference.
- During baking, the food may rise becoming too close to the heaters, which may cause the food to overcook or burn.
- Baking larger dense food items, such as cakes or brownies, is not recommended in this oven.
- For best results when baking, try to place the food toward the center of the crumb tray.
- Some package directions call for temperatures above 200 °C (210 °C, 230 °C, etc). Set the temperature to 200 °C and add an additional 2 - 6 minutes.
- When heating frozen dinners or frozen entrees, Speed Cook #3 or only microwaving is recommended.

Guide for Cooking Meat in Your Microwave

- Place meat on a microwave-safe roasting rack in a microwave-safe dish.
- Start meat fat-side down. Use narrow strips of aluminum foil to shield any bone tips or thin meat areas.
- Check the temperature in several places before letting the meat stand the recommended time.
- The following temperatures are removal temperatures. The temperature of the food will rise during the standing time.

Food	Cook Time /Power Level	Directions
Roast Beef Boneless Up to 1.8kg.	Cooking Time: 8-11 min. / 454g. for 46°C - Rare 9-13 min. / 454g. for 49°C - Medium 10-15 min. / 454g. for 63°C - Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with wax paper. Turn over when cooking time is half up. Let stand 10 min.
Pork Boneless or bone-in Up to 1.8kg.	Cooking Time 11-15 min. / 454g. for 71°C Well Done Power Level: High(0) for first 5 min., then Medium(5).	Place roast fat-side down on roasting rack. Cover with vented plastic wrap. Turn over when cooking time is half up. Let stand 10 min.
Bacon 2-6 slices	Cooking Time: 2 slices: 1- 1 ¾ min. 4 slices: 3- 3 ½ min. 6 slices: 4 ½-5 ½ min. Power Level: High(0).	Arrange slices on roasting rack or a dish lined with paper-towel. Cover with paper towel. Microwave until crisp.

Cooking Instructions (continued)

Guide for Cooking Poultry in Your Microwave

- Place poultry on a microwave-safe roasting rack in a microwave-safe dish.
- Cover poultry with wax paper to prevent spattering.
- Use aluminum foil to shield bone tips, thin meat areas, or areas that start to overcook.
- Check the temperature in several places before letting the poultry stand the recommended time.

Food	Cook Time /Power Level	Directions
Whole Chicken Up to 1.8kg.	Cooking Time: 5-8 min. / 454g. 77°C -82°C Power Level: Medium High(7)	Place chicken breast-side down on roasting rack. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.
Chicken Pieces Up to 907g	Cooking Time 5-8 min. /454g. 82°C dark meat 77°C light meat Power Level: Medium High(7)	Place chicken bone-side down on dish, with the thickest portions towards the outside of the dish. Cover with wax paper. Turn over when the cooking time is half up. Cook until juices run clear and meat near the bone is no longer pink. Let stand 5-10 min.

Guide for Cooking Seafood in Your Microwave

- Cook fish until it flakes easily with a fork.
- Place fish on a microwave-safe roasting rack in a microwave-safe dish.
- Use a tight cover to steam fish. A lighter cover of wax paper or paper towel provides less steaming.
- To avoid overcooking fish, check it at minimum cooking time.

Food	Cook Time /Power Level	Directions
Steaks Up to 680g.	*Cooking Time:* 6-10 min. / 454g. Power Level: Medium High(7).	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Fillets Up to 680g.	*Cooking Time:* 3-7 min. / 454g. Power Level: Medium High(7)	Arrange fillets in a baking dish, turning any thin pieces under. Cover with wax paper. If over ½ inch thick, turn over and rearrange when cooking time is half up. Cook until fish flakes easily with a fork. Let stand 2-3 min.
Shrimp Up to 680g.	*Cooking Time:* 3-5 ½ min. / 454g. Power Level: Medium High(7).	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 min.

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Guide for Cooking Eggs in Your Microwave

- Never cook eggs in the shell, and never warm hard-boiled eggs in the shell; they can explode.
- Always pierce whole eggs to keep them from bursting.
- Cook eggs just until set; they become tough if overcooked.

Guide for Cooking Vegetables in Your Microwave

- Vegetables should be washed just before cooking. Often, no extra water is needed. If dense vegetables such as potatoes, carrots and green beans are being cooked, add about ¼ cup water.
- Small vegetables (sliced carrots, peas, lima beans, etc.) will cook faster than larger ones.
- Whole vegetables, such as potatoes, acorn squash or corn on the cob, should be arranged in a circle on the turntable before cooking. They will cook more evenly if turned over at half the cooking time.
- Always place vegetables like asparagus and broccoli with the stem ends pointing towards the edge of the dish with the heads toward the center.
- When cooking cut vegetables, always cover the dish with a lid or vented microwavable plastic wrap.
- Whole, unpeeled vegetables such as potatoes, squash, eggplant, etc., should have their skin pricked in several spots before cooking to prevent them from bursting.
- For more even cooking, rearrange whole vegetables halfway through the cooking time.
- Generally, the denser the food, the longer the standing time. (Standing time refers to the time necessary for dense, large foods and vegetables to finish cooking after they come out of the oven.) A baked potato can stand on the counter for five minutes before cooking is completed, while a dish of peas can be served immediately.

Auto Defrosting Guide

- Follow the instructions below when defrosting different types of food.

Food	Amount	Procedure
Roast Beef, Pork	1130~2267g	Start with the food placed fat side down. After each stage, turn the food over and shield any warm portions with narrow strips of aluminum foil.
Steaks, Chops, Fish	227~1360g	After each stage, rearrange the food. If there are any warm or thawed portions of food, shield them with narrow flat pieces of aluminum foil. Remove any pieces of food that are nearly defrosted. Let stand, covered, for 5-10 minutes.
Ground Meat	227~1360g	After each stage, remove any pieces of food that are nearly defrosted. Let stand, covered with foil, for 5–10 minutes.
Whole Chicken	1130~2720g	Remove giblets before freezing poultry. Start defrosting with the breast side down. After the first stage, turn the chicken over and shield any warm portions with narrow strips of aluminum foil. After the second stage, again shield any warm portions with narrow strips of aluminum foil. Let stand, covered, for 30–60 minutes in the refrigerator.
Chicken Pieces	227~907g	After each stage, rearrange or remove any pieces of food that are nearly defrosted. Let stand for 10-20 minutes.

✉ Check foods when the oven signals. After the final stage, small sections may still be icy; let them stand to continue thawing.

✉ Shielding roasts and steaks with small pieces of foil prevents the edges from cooking before the center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edges and thinner sections of the food.

Recipes

Beef Stroganoff

Ingredients:

680g, cubed (top round)
1 cupFlour, all purpose
1 smallOnion, yellow (diced)
3 tablespoonsOlive Oil
½ cupPasta Sauce
1 can (14 ounces)Beef Broth
2 tablespoonsParsley, dried
1 cupSour Cream
To tasteSalt
To tastePepper

Method of Preparation:

Coat beef cubes with flour and set aside.

In a 5 quart microwave safe casserole dish, mix the onions and oil together and microwave for 5 minutes on high (100% power level), until onions are translucent. Add beef and cook for 8 minutes on high (100% power level) stirring once.

Stir in sauce, parsley and broth. Heat for 1 hour and 5 minutes at 50% power level, stirring occasionally.

Remove from oven and stir in the sour cream. Add salt and pepper to taste.

Makes about 4 servings.

Tortellini Salad

Ingredients:

6 cupsWater
454g Cheese tortellini, fresh
5 cupsBroccoli florets
3 tablespoonsOlive Oil
1 tablespoonRed wine vinegar
1 teaspoonItalian Seasoning, dried
To tasteSalt
To tastePepper

Method of Preparation:

Place 6 cups of water in a 3 quart microwave safe casserole dish and heat for 10 minutes on high (100% power level). Add tortellini and heat for an additional 3 minutes. Remove from oven, strain then cool with cold water. Place in refrigerator until needed.

Put the broccoli in a microwave safe bowl, add 2 tablespoons of water, cover and heat for 2 minutes and 30 seconds on high (100% power level). Remove from oven and cool with cold water.

In a large bowl mix together the tortellini, broccoli, olive oil, red wine vinegar, Italian seasonings, salt and pepper. Refrigerate for at least 3 hours.

Makes about 5 servings.

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Recipes

Garlic and Rosemary Potatoes

Ingredients:

680g Red bliss potatoes (2.54cm)
4 clovesGarlic, fresh, minced
1 tablespoonRosemary, dried
1 tablespoonParsley, dried
2 tablespoonsOlive oil
To tasteSalt
To tastePepper

Method of Preparation:

Preheat oven to 200°C.

Cut potatoes into 2.54cm cubes and place in a mixing bowl. Add to the potatoes garlic, rosemary, parsley and olive oil and mix well.

Place potatoes on a greased crumb tray then on top shelf of oven. Bake for 20 minutes at 200°C, stirring occasionally during cooking. Add salt and pepper to taste.

Makes about 4 servings.

Chicken with Vegetable Sauce

Ingredients:

4 largeChicken breasts, boneless
2 tablespoonsOlive oil
1 smallOnion, yellow, large dice
2 clovesGarlic, fresh, minced
1 smallRed pepper, large dice
1 smallGreen pepper, large dice
1 pintCherry tomatoes, cut in half
1 cupPasta sauce (jar)
1 teaspoonItalian Seasoning, dried
To tasteSalt
To tastePepper

Method of Preparation:

In a 3 quart microwave safe casserole dish, add the olive oil and onion then heat on high (100% power level) for 5 minutes. Remove and set aside.

Remove excess fat from chicken then place on wire rack (make sure the thicker areas of the chicken are towards the center of the rack) then on top shelf of oven. Place the crumb tray on the bottom shelf of the oven (to catch fat drippings).

Broil for 20 minutes (internal temperature must reach 77°C and juices run clear).

While chicken is cooking, add to the onion mixture, garlic, peppers, tomatoes, pasta sauce and Italian seasonings. When chicken has finished cooking heat the vegetable mixture for 5 minutes using the speed cook #3 option.

Place chicken on platter and spoon vegetable mixture on top.

Makes about 4 servings.

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Guide for Cooking with Heater

Desserts

Food	Cooking Mode	Cooking Time	Recommendations
Chocolate Chip Cookies	Bake	10-12 minutes	Follow package directions for temperature and preparation. Place 9 cookies on the crumb tray about 1 to 2 inches apart. Turn the crumb tray around 3 minutes before cooking time is up.
Sugar Cookies	Bake	10-12 minutes	Follow package directions for temperature and preparation. Place 9 cookies on the crumb tray about 1 to 2 inches apart. Turn the crumb tray around 3 minutes before cooking time is up.

Dinners

Food	Cooking Mode	Cooking Time	Recommendations
Complete Dinners	Speed Cook #3	26-30 minutes	Follow package directions for temperature and preparation. Place on turntable. Speed cook #3 for 26 - 30 minutes. Bake 200°C for 6 minutes.
Incomplete Dinners (need to add meat)	Speed Cook #3	25-35 minutes	Prepare in a 2.3 liters shallow casserole dish. Following package preparation directions, place on turntable. Speed cook #3 for 25-35 minutes or until thoroughly cooked.

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Guide for Cooking with Heater

Appetizers & Snacks

Food	Cooking Mode	Cooking Time	Recommendations
Cheese Sticks	Bake (200 °C)	9-11 minutes	Preheat the oven to 200 °C. Arrange cheese sticks towards the center of the crumb tray. Place on top shelf.
Chicken Nuggets & Tenders	Bake (200 °C)	14-16 minutes	Preheat oven to 200 °C. Arrange the pieces towards the center of the crumb tray. Place on top shelf.
Fish Sticks	Bake (200 °C)	18-20 minutes	Preheat oven to 200 °C. Arrange the fish sticks towards the center of the crumb tray. Place on top shelf.
Onion Rings	Bake (200 °C)	21-24 minutes	Preheat oven to 200 °C. Arrange the onion rings in a single layer on the crumb tray. Place on top shelf. Turn onion rings over 6 minutes before the cooking time is up.
French Fries	Bake (200 °C)	20-23 minutes	Preheat oven to 200 °C. Arrange the fries in a single layer on the crumb tray. Place on top shelf.
Other Appetizers & Snacks	Bake (200 °C)	12-15 minutes	Preheat oven to 200 °C. Arrange the appetizers in a single layer toward the center of the crumb tray. Place on top shelf. If the crumb tray is completely full with appetizers, we recommend turning the crumb tray around 6 minutes before the cooking time is up.
Pizza	Bake (200 °C)	Small:10 - 14 minutes Large:19 - 22 minutes	***Small Pizza*** - Preheat oven to 200 °C. Place pizza in center of wire rack on top shelf. Place crumb tray on bottom shelf. For Speed Cooking the pizza, follow the above steps (but do not preheat oven). Press Speed Cook #1 and enter 7 minutes, then Start. Pizza with toppings may require more time. ***Large Pizza*** - Preheat oven to 200 °C. Place pizza in center of wire rack on top shelf. Place crumb tray on bottom shelf. Turn Pizza ½ turn with 6 minutes before the cooking time is up. Pizza with toppings may require more time.
Buffalo Chicken Wings	Bake (200 °C)	17-21 minutes	Preheat oven to 200 °C. Arrange the wings in a single layer toward the center of the crumb tray. Place on top shelf.

✉ All Appetizers & Snacks are frozen.

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Breakfast Foods

Frozen Items	Cooking Mode	Cooking time	Recommendations
Waffles	Toast	4 each t-7 2 each t-6	Place waffles in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
Toaster Items	Toast	4 each t-6 2 each t-6	Place toaster items in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
French Toast	Toast	4 each t-7 2 each t-6	Place French Toast in center of wire rack on top shelf of oven. Put the crumb tray on bottom shelf.
French Toast Sticks	Bake at 200 °C 5 ~ 10 pieces	12 - 14 minutes	Preheat the oven to 200 °C. Arrange the French Toast Sticks towards the center of the crumb tray. Place on top shelf.
Sausage Links	Bake 200 °C	10 - 12 minutes	Preheat the oven to 200 °C. Arrange the sausages towards the center of the crumb tray. Place on top shelf.
Biscuits	Bake (follow package directions for temperatures)	Large :12 minutes Medium:9 minutes 30 seconds Small :8 minutes	Preheat oven. Place the biscuits 12.7mm to 25.4mm apart from each other towards center of crumb tray. For the large biscuits we recommend turning the tray around 5 minutes before cooking time is up.
Croissants	Bake (follow package directions for temperatures)	Large:15 minutes Small:11 minutes	Preheat oven. Place the croissants 12.7mm to 25.4mm apart from each other towards center of crumb tray. Turn the tray around 5 minutes before cooking time is up.

✉ toaster items, french toast, french toast sticks and sausage links are frozen. Biscuits and croissants are refrigerated.

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Meats

Food	Cooking Mode	Cooking Time	Recommendations
Whole Chicken (up to 1.8kg.)	Speed Cook #3	14-17 minutes/ 454g.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish. Cover tips of wings and drumsticks with small pieces of aluminum foil to prevent overcooking those areas. Cook chicken until juice runs clear, meat near the bone is no longer pink, and correct temperature is reached: 83 °C (dark meat),77 °C (light meat)
Chicken Pieces (up to 680g., drum sticks & thighs)	Speed Cook #2	9-10 minutes/ 454g.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish and set at the center of the wire rack, top shelf. Cook chicken until juice runs clear, meat near the bone is no longer pink, and correct temperature is reached: 180 °F (dark meat),77 °C (light meat)
Chicken Breasts (boneless, up to 680g.)	Speed Cook #2	9-11 minutes/ 454g.	Follow package directions for preparation. Place chicken in a microwave-safe shallow casserole dish and set at the center of the wire rack, top shelf. Cook chicken until juice runs clear, and correct internal temperature is reached (77 °C).
Pork Chops (thin cut, up to 454g.)	Broil	14-18 minutes	Arrange the pieces towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Cook pork until correct internal temperature is reached (77 °C).
Seafood Steaks (up to 454g.)	Broil	10-17 minutes	Arrange the steaks towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Thicker steaks may need additional time.
Seafood Filets (up to 454g.)	Broil	8-12 minutes	Arrange the filets towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Thicker filets may need additional time.
Shrimp (up to 454g.)	Broil	8-10 minutes	Arrange the shrimp towards the center of the wire rack and place on top shelf. Place crumb tray on bottom shelf to catch drippings. Larger shrimp may need additional time.
Hamburger (42g)	Broil	15 - 17 minutes per 567g	Arrange hamburgers torwards the center of the wire rack. Place on top shelf of oven. Put crumb tray on bottom shelf to collect drippings. Cook hamburgers to an internal temperature of 72 °C.
Roast(beef) (1.8kg)	Speed Cook #3	14-17 min/454g.	Place beef in a microwave-safe shallow casserole dish. Place the casserole dish at the center of the turntable. Speed cook #3 for 14 - 17 min/lb, or until thoroughly cooked.
Frozen Veggie Burgers	Broil	2 ea, 12 - 14 min 4 ea, 14 - 18 min	Arrange burgers torwards the center of the wire rack. Place on top shelf of oven. Put crumb tray on bottom shelf to collect drippings.

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ ALWAYS ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water.Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents.Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ **Clean the** microwave oven cavity right often each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repair

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

✉ This microwave oven is not intended for commercial use.

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model Number	MT1099STD
Power source	230V ~ 50 Hz
Power consumption Microwave Grill	 1400 W 1850 W
Output power	90 W / 900 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75P(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	 528 x 349 x 496 mm 343 x 239 x 344 mm
Volume	30 liter
Weight Net	 20 kg approx

Note

Note

ELECTRONICS

If you have any questions or comments relating to Samsung products, please contact the SAMSUNG customer care centre.

Tel : 0870 242 0303
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